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MONTANA DEPARTMENT OF HEALTH AND ENVIRONMENTAL SCIENCES
ENVIRONMENTAL SCIENCES DIVISION
FOOD & CONSUMER SAFETY BUREAU
HELENA, MONTANA

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JAIL PROGRAM - PROGRESS REPORT

January, 1981

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This report reflects the findings by this department during 1980. The inspection of each local jail facility is required on a yearly basis. Inspections are to evaluate safety, health and sanitary conditions in jails.

The full listing of jails consists of 55 county jails or consolidated jails and 24 city or county branch jails for a total of 79 jail facilities in the state. During the year two facilities ceased to operate and one facility reopened.

The following reflects the age of jail facilities currently in Montana. Some of this information was taken from the 1971 "State of Montana Jail Survey" prepared by Robert Logan of the Crime Control Commission and updated by this department.

Age of the Montana Jail Facilities

	<u>County</u>	<u>City</u>
Unknown	2 (4%)	
Before 1900	6 (11%)	
1900 through 1919	13 (24%)	1 (4%)
1920 through 1939	8 (15%)	2 (8%)
1940 through 1959	2 (4%)	3 (13%)
1960 through 1969	3 (5%)	3 (13%)
1970 through 1981	21 (33%)	15 (63%)

Six (6) of the county and three (3) of the city jail facilities were constructed in the past year. Plans for one county facility has been approved and construction has begun and one county facility is currently being extensively remodeled.

Consolidation

In the past ten years there has been a trend in Montana for consolidation of jail facilities. Due to the consolidation, there has been a decrease of city jail facilities. Most existing city facilities are used as temporary lockup facilities with long term prisoners being transported to county facilities. This trend has decreased in the past year and seems to have begun to stabilize.

General Condition of Jails

Conditions of jails varies considerably. Recently constructed facilities rate excellent to good and older facilities are in fair to poor condition.

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Admission Procedures and Record Keeping

Ten (10) of the county jails and 24 city jails are operated as short-term lockup facilities with prisoners being held less than 48 hours. In such cases admission procedures are minimal.

Recording of health information and medicine	93%
Weight taken during admission and release	61%
Mandatory Shower	83%
Institutional clothing issued	81%
Issue of clean blankets and linen	94%
Issue of Mattress	98%

Medical Coverage for Inmates

None of the jails has a full-time jail physician. In most instances medical care is obtained by a physician "on call". Other available methods are the use of a physician at a local hospital or clinic and the use of a county nurse making routine visits or on call. All of the jail facilities are capable of obtaining medical services when needed and are willing to obtain services when requested by a prisoner.

Mattresses

All county jails provide mattresses or pads for sleeping. One city jail did not provide mattresses during the time of the inspection. Bedding and mattresses in particular present considerable problems to jail staff for several reasons. Mattresses are subject to a great deal of damage by prisoners and the average mattress life is very short in some jails. In several instances the mattresses and other bedding comprises the majority of combustables in the jail. Polyurethane foam pads enclosed in a vinyl cover are the most common type mattress in use. This type of mattress is easily cleanable and somewhat fire resistant when the cover is intact but becomes a problem when the cover is torn. When torn they are hard to clean and the exposed foam is a combustible product creating a heavy toxic smoke. Mattresses which are most acceptable are cotton treated with boric acid and encased in a vinyl fire resistant cover.

Mattresses combustible type	4% (3)
Mattresses not properly stored	25% (17)
Mattresses not cleaned and sanitized	22% (15)
Mattresses deteriorated	25% (17)

Fire Safety

Detention facilities by their nature present a fire danger. All means of inmate egress must be locked and controlled by the jailer. Jails for the most part are non-combustable construction but bedding and other combustible contents are hazardous. Copies of all reports are made available to the State Fire Marshal's office, if warranted that department can make a followup inspection.

December 20, 2010

Good morning staff,

Today, as per Jude/Robert our department will be involved in testing the new Auto-Crop System which was developed to increase production in the upcoming year. Our test will be in two parts, first just scanning (small pamphlets and books) from 7:00AM to 10:00AM (keeping a log in Open Office). Although this is a test, your books will still be posted on-line afterward so keep quality in mind. After shooting your last shot (color cards) hit finish (**Do not republish at this time!**) go to your next book, scanning as many as you can until 10AM.

Part two of our test begins at 10AM and goes until 12 noon. This is an important part of the test and it needs to be performed and documented correctly. You will republish each of your books in **three steps**:

STEP A. Go into Republish, start timing yourself with the clock on your computer. For now only label pages (Cover, Title, etc...) and set page numbers throughout the book. When you are done, document the time of Step A for that book title. **Do Not Check-in at this Step!**

STEP B. Go back to the beginning of the same book, while in Republish start timing yourself again. This time only check how well the Auto-Crop worked for each page throughout the book. Correct only the boxes that need to be moved to cover that page. When you are done, document the time of Step B for that book title. **Do Not Check-in at this Step!**

STEP C. Go back to the beginning of your book, while still in Republish start timing yourself again. This time crop your book pages as you always would. Crop Covers almost to the edge and come in about ¼ inch around on page spreads. When you are done, document the time of Step C for that book title. At this point you should have a start and stop time for all 3 steps.

You may now check-in this book and may start your next book, documenting all steps for each book you have scanned this morning.

Thank You
-Len

P.S. Jude is making arrangements for us to view the company's sexual harassment video this afternoon. Bring your own popcorn. :)

Facilities without emergency evacuation	32%	(22)
Procedures and floor plan		
Excessable combustables in cell area	7%	(5)
No vertical separation	3%	(2)
No emergency fire equipment	6%	(4)
Mattresses of combustible type	4%	(3)
Hazardous wiring or appliance in cell area	4%	(3)
One means of egress	19%	(13)
No twenty-four hour jailer	6%	(4)
No emergency communications	10%	(7)

Personal Hygiene

In most instances jail facilities do not offer personal hygiene supplies to prisoners, but will provide supplies if the prisoner cannot afford to buy his own. Razors for shaving are usually plastic, single service type and are disposed of after use.

Razors not sanitized before reissue	12%	(8)
Clean blankets and linen not issued	6%	(4)
Tooth brush and toothpaste not provided	4%	(3)
Linen not cleaned frequently	10%	(7)
Street clothes not stored properly	10%	(7)

Structural

Structural deficiencies have decreased in the past few years since many of the older facilities have been replaced with new jail facilities.

Surfaces not cleanable	39%	(27)
Ventilation inadequate	7%	(6)
Deteriorated plumbing fixtures	13%	(9)
Painting needed in cell area	42%	(29)
Light fixtures not protected	32%	(22)
Hot and cold water not provided	22%	(15)
Insufficient lighting (less than 20 foot candles).	48%	(33)
Shower facilities inadequate	10%	(8)
Plumbing violations	29%	(20)
Glass windows or broken glass	7%	(5)

Laundry:

Many of the small jails and lockups have only blankets to launder. Others regularly launder blankets, sheets, towels and jail clothing. In most cases the laundry is sent to a commercial establishment.

Housekeeping and Maintenance

Many of the jails rely in whole or in part on the inmates to clean the detention areas. Varying degrees of staff supervision and inspection are employed.

In some cases trusty prisoners also do minor maintenance or painting chores, but as a rule inmate duties are limited to general housekeeping. Proper cleanliness and sanitation are hampered in many of the jails by poor design and by general deterioration of the building interior.

Cleaning procedures inadequate	42% (29)
Prisoners not supervised while cleaning	3% (2)
(Indications are that supervision is much less)	
Non-approved trash recepticals	3% (2)
Hazards.	6% (4)

Jail Food Service

Prisoner meals are obtained in three ways. Some jails have a kitchen, some obtain meals from a licensed restaurant or caterer and in others the food consists of TV dinners heated in a micro wave oven.

Three meals not provided	14% (10)
Menu records not maintained	13% (9)
Inadequate dishwashing facilities	7% (6)
Prisoners cook without supervision	2% (1)
Utensil storage not approved	4% (3)
Smoking in food preparation area	3% (2)
Food not protected from contamination	12% (8)
Cooler not equipped with thermometer	13% (9)
Improper food storage and temperature control.	13% (9)
Single service items re-used	4% (3)
Nonfood contact surface not kept clean	7% (6)
Food stored in cell area	2% (1)
Food contact surfaces not kept clean	12% (8)

The preceding information was based on violations during the past year. Conditions may have changed since reports have been filed. In some instances areas in jail facilities were not inspected due to security reasons.

The jail program has met with considerable success to date. Law enforcement agencies have been cooperative and responsive to our recommendations for improvement. In most cases they have already known of the problem areas in their facilities and have welcomed the support of our inspection reports in documenting the needs of their jails. Our reports have been instrumental in getting allocation of funds for remodeling projects in several facilities.

Regardless of the age of facilities, an on-going inspection program will be necessary to insure that proper building maintenance and adequate sanitation measures are observed.

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1979-80 DEFICIENCIES IN MONTANA JAILS

39%	27	Weight on admission & release
17%	13	Mandatory shower on admission
19%	13	Institutional clothing
7%	5	Medical information recorded
		Mattress covers or sheets

32%	23	Emergency evacuation procedures
7%	5	Excessive combustibles
3%	3	Vertical Separation
6%	4	Emergency fire equipment
4%	3	Mattresses of combustible type
4%	3	Hazardous wiring or appliances
19%	13	One means of egress
6%	4	Twenty-four hour jailer
10%	7	Emergency Communications

25%	17	Mattresses properly stored
27%	14	Mattresses sanitized
12%	8	Razor sanitized before reissue
25%	17	Mattresses deteriorated
6%	4	Issue clean blankets & linen
4%	3	Tooth brush & paste provided
7%	5	Linen cleaned frequently
10%	7	Proper storage of street clothes
2%	1	Mattresses available

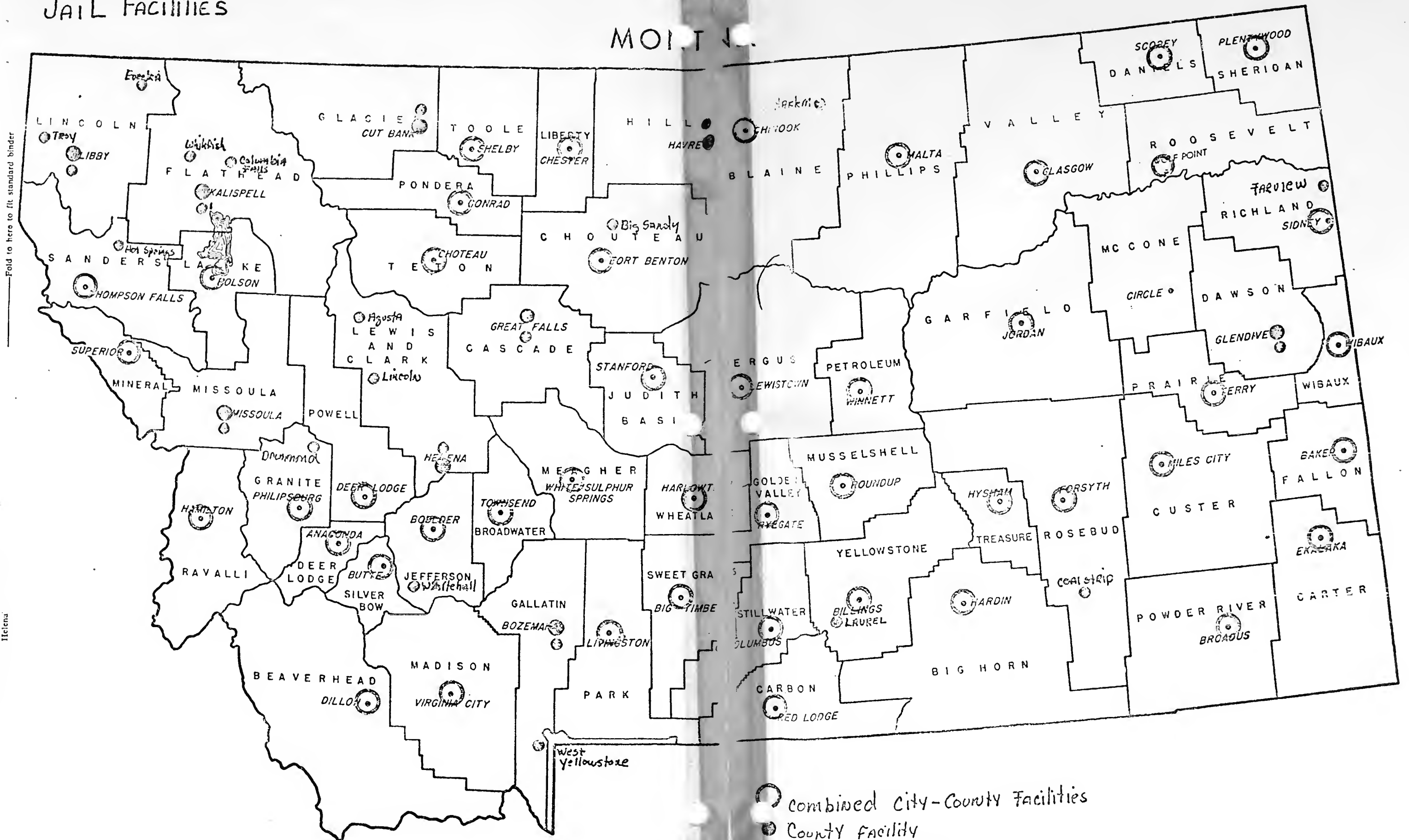
39%	27	Cleanable surfaces
7%	5	Ventilation adequate
13%	9	Deteriorated plumbing fixtures
42%	28	Painting needed
32%	20	Light fixtures protected
27%	18	Hot & cold water provided
48%	30	Insufficient lighting
15%	9	Shower facilities adequate
29%	18	Plumbing violations
7%	5	Glass windows or broken glass
		Drinking water available
7%	5	Capacity of cell exceeded
2%	1	Heater located in cell area

42%	28	Cleaning procedures adequate
3%	2	Prisoners supervised in cleaning
3%	2	Approved trash recepticals
6%	4	Hazards
2%	1	Trash recepticals emptied often
		Storage of cleaning supplies

14%	9	Three meals provided daily
13%	8	Menu records maintained
7%	4	Adequate dishwashing facilities
2%	1	Prisoners cook without supervision
		Food cold, unprotected in transport
4%	3	Utensil storage approved
		Unclean utensils stored
3%	2	Smoking in food prep areas
12%	8	Protected from contamination
15%	9	Cooler has thermometer
13%	8	Proper food storage & temp. control
4%	3	Single service items re-used
7%	4	Non-food contact surfaces kept clean
		Proper use of mouse bait & insecticide

Procedure
Fire Safety
Personal Hygiene
Structural
Sanitation
Food Service

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- Combined City-County Facilities
- County Facility
- City or County branch

